

Georgie

by Curtis Stone

A Taste of Georgie
5 Courses for \$90

Caviar

Served with red wheat blini & crème fraîche

Calvisius, Prestige \$110 Regalis, Ossetra Royal \$150

Petrossian, Imperial Kaluga \$310

Appetizers

Charcuterie \$28 Market Salad \$18
a selection of cured meats with
housemade pickles
Radish, Carrot, Fennel, Pistachio
Vinaigrette

Mushroom Velouté \$12 Beet Tartare \$14
Sherry Cream, Pine Nuts
Red Grapes, Kapiti Coast Blue Cheese,
Horseradish

Kingfish Ceviche \$18 Brassica Millerieuille \$14
Coconut, Chili Jam, Cilantro
Kale, Rye, Wild Mushroom, Goat
Cheese

Clams \$17 Foie Gras Tart \$23
Steamed, Grilled Bread, Watercress
Pumpkin Preserve, Butternut Ribbons,
Sorrel

Steak Tartare \$18
Black Garlic Mustard, Shallots, Jerky

Hot Smoked Salmon
Sea & Soil Lettuce, Baby Turnips,
Croutons, Shallot

Black Cod
Charred Cabbage, Black Trumpet
Mushrooms, Sauce Bercy

Veal Chop
16oz, Turnip Green Vinaigrette

Entrees

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|------|--|------|
| \$34 | Roasted Venison Loin Smoked Parsnip, Maitake, Spiced Jus | \$48 |
| \$36 | Chestnut Agnolotti Brown Butter, Ricotta, Parmesan | \$24 |
| \$65 | Georgie Rotisserie Chicken Dinner For Two Served with your choice of two sides | \$68 |

Steaks

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|-------|--|-------|
| \$45 | Boneless Rib-Eye 16oz, K Bar K Ranch, Texas | \$80 |
| \$45 | Inside Skirt Steak 8oz, Black Angus, Jack's Creek, Australia | \$60 |
| | Bone-In Rib-Eye 40oz, Creekstone, Dry Aged 45 days | \$135 |
| | Blackmore Wagyu Victoria, Australia | |
| \$145 | NY Strip, 10oz | |
| | Bone-In Rib-Eye, 42oz | \$390 |

Sides

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| \$12 | Creamed Endive White Wine, Chervil, Black Pepper | \$10 | Potato Roasties Twice Fried, Tarragon Vinegar |
| \$10 | Charred Kale Caesar Stecca Croutons, Parmesan | \$10 | Mixed Grains Smoked Butter, Sour Cream |